## Farm Fresh, Organic Eggs

#### Eggs Benedict | 20

smoked bacon or avocado over a scratch-made biscuit topped with spinach and guiness-infused hollandaise | served with smoked potatoes - substitute smoked beef brisket or smoked salmon +3 ea

#### Omelette | 18

smoked bacon, tomatoes, spinach, red onions, and avocado served with smoked potatoes - substitute smoked beef brisket or smoked salmon +3 ea

#### Two Eggs Any Style | 16

smoked bacon or avocado, served with smoked potatoes - substitute smoked beef brisket or smoked salmon +3 ea, st.louis ribs +5

Breakfast Wrap | 17 eggs, smoked bacon, smoked potatoes, avocado, tomatoes, red onion, jack cheese, mushrooms, spicy sauce, crème fraîche - substitute smoked beef brisket or smoked salmon +3 ea

Housemade Biscuit & Gravy w/ Egg | 19 scratch-made biscuit smothered in brisket-infused gravy served with one egg any style and smoked potatoes

### Something Sweet

Meyer Lemon Ricotta Pancakes | 17 topped with fresh berry coulis, whipped cream, and powdered sugar

**Bounty Hunter Waffle** | 17 topped with fresh berry coulis, whipped cream, and powdered sugar | add crispy buttermilk chicken +8

**Brioche French Toast** | 17 topped with fresh berry coulis, whipped cream, and powdered sugar

# Sides

smoked beef brisket | 8 smoked salmon | 8 st. louis ribs | 8 smoked bacon | 5 seasonal fruit bowl | 8 greek yogurt | 8 french fries | 8 green salad | 8 caesar salad | 8

## **Brunch** Cocktails

16 ea

Bounty Hunter Bloody Mary wheatley 'craft distilled' vodka, tomato juice, worcestershire sauce, black pepper, celery salt, tabasco, lemon juice

Mimosa sparkling wine, choice of juice

Aperol Spritz aperol, prosecco, soda

**Bounty Hunter Bruch Martini** 

a bright combination of tangueray london dry gin,

orange liqueur, lemon juice, orange marmalade

French 75 scapegrace 'black' premium dry gin, sparkling wine, lemon

# Salads & Oysters

Royal Miyagi Oysters\* | 4 ea cocktail sauce, lemon, cabernet mignonette (gf)

Smoked Salmon Salad | 24 fennel, arugula, cucumber, radish, avocado, lemon, cotija cheese (gf)

**Caesar Salad** | 15 shaved pecorino, garlic croutons (v) add bacon +3, chicken breast +8, shrimp +10, salmon +14

Wedge Salad | 15 little gem lettuce, blue cheese, tomato confit, egg, pickled onion, bacon, crispy shallots

Watermelon Salad | 17 feta cheese, blackberry, dry cherry, basil, mint vinaigrette (v, gf)

**Burrata Caprese Salad** | 20 heirloom tomato, basil, balsamic vinaigrette

## Starters

Ahi Poké Tacos\* | 19 maui style poké with wasabi crème fraîche on crispy wonton

**Bounty Hunter Tacos** | 15 locally made tortillas, avocado, pork-infused taco sauce, cojita cheese, pickled onion | choice of smoked beef brisket, pork carnitas, or grilled shrimp

Prime Rib Eggroll "Philly Style" | 17 three-cheese guiness sauce, onions, peppers

**Crispy Monterey Calamari** | 18 housemade remoulade, cocktail sauce

Wood-Grilled Artichokes | 15 housemade remoulade sauce (v, gf)

Charcuterie | 22 selection of cured meats & cheeses, marcona almonds, olives, green apple

## Sandwiches & Burgers

Includes choice of French Fries, Coleslaw, or Side Salad (Green or Caesar)

**Prime Rib French Dip** | 23 thin-sliced prime rib, french roll, horseradish cream, au jus, add grilled onion +2, add gruyére cheese +3

**Beef Brisket Sandwich** | 20 slow-smoked angus brisket, thinly sliced on french roll, dill pickle, trio of sauces

**Pulled Pork Sandwich** | 19 slow-smoked pork with house rub seasoning on brioche bun, dill pickle, trio of sauces

**Bounty Hunter Burger** | 22 wood-grilled angus beef, white cheddar, lettuce, tomato, caramelized onion, special sauce, served on brioche bun with dill pickle | add toppings +3 each: bacon, mushrooms, or avocado

Wood-Grilled Chicken Sandwich | 19 chicken breast, lettuce, red onion, tomato, avocado, remoulade, served on brioche bun

BLTA Sandwich | 19 hobbs smoked bacon, mixed greens, tomato, avocado, served on sourdough, substitute veggie bacon +2

## Entreés

**Peppered Beef Brisket** | 32 black pepper rub, housemade coleslaw, french fries

**St. Louis Pork Ribs** | 32 / 52 half rack or full rack, housemade dry rub, coleslaw, cornbread, trio of sauces

Smoked Trio | 55 beef brisket, st. louis ribs & hand-pulled smoked chicken, coleslaw, cornbread

Shrimp & Grits | 29 creamy grits, creole sauce, toasted baguette

v: vegetarian | gf: gluten-free \*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, this item contains such ingredients